

**IDAHO FAMILY AND CONSUMER SCIENCES EDUCATION**



**Idaho Division of  
Professional-Technical  
Education**

# **ADVANCED FOOD PRODUCTION, MANAGEMENT AND SERVICES**

## **Technical Report**

**Technical Committee Report  
and Curriculum Guide**

**Grades 11 - 12**

**ISEE Code 160523**

**June 2012**

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## **INTRODUCTION**

The Advanced Food Production, Management and Services curriculum framework was developed by a team comprised of Idaho Professional-Technical Education staff, and University of Idaho and College of Southern Idaho personnel. The curriculum team developed the Advanced Food Production, Management and Services framework from the National Standards for Family and Consumer Sciences Education, the previous Idaho State recommended texts, other states' curricula, and a review of literature pertaining to curriculum content. A committee of selected Idaho teachers participated in the review process.

The competency-based curriculum framework format provides the means for monitoring student progress and generating student profiles. The student profile is a cumulative record of student progress and provides documentation of competence for articulation purposes.

The Advanced Food Production, Management and Services statewide curriculum framework is intended to be the fundamental guide to schools for program content. Schools offering Family and Consumer Sciences education should use an advisory committee to consider local and community needs.

## ACKNOWLEDGEMENTS

The following people gave their time and professional expertise in the development of this curriculum framework. The Idaho Division of Professional-Technical Education appreciates the outstanding work of the committee members and their employers who supported their participation.

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## ADVANCED Food Production, Management and Services

### COURSE DESCRIPTION

Advanced Food Production, Management and Services (AFPMS) is the third level of FPM&S and it serves as a Professional-Technical School (PTS) capstone course. This PTS capstone course prepares students for gainful employment and/or entry into post-secondary education in the food production and service industry. Content provides students the opportunity to apply the marketable culinary arts and food service skills they have acquired by assuming increasingly responsible positions, including participation in a cooperative education experience. Family, Career and Community Leaders of America, FCCLA, leadership activities are an integral part of this course. Advanced Food Production, Management and Services may articulate to a culinary arts program at a postsecondary technical college.

### IMPORTANT INFORMATION

Delivery of the AFPMS Curriculum: Full-class participation is emphasized with teamwork as well as individual projects and/or study. The teacher is the facilitator and the manager of the classroom environment. The focus is on applied and problem-based instruction that is designed to enable and inspire students to develop career skills in Food Production, Management and Services industry.

Teacher Qualifications: The teacher of this course must be certified with an endorsement in Family and Consumer Sciences education. It is highly recommended that teachers have recent industry experience or an internship experience to gain knowledge about career opportunities in family and consumer sciences occupations.

Length and Level of the Course: This course is designed as a two-semester/trimester experience at the 11<sup>th</sup> or 12<sup>th</sup> grade level with one semester/trimester co-op experience. Prerequisite: Nutrition and Foods, and Food Production, Management and Services.

Recommended Resources: *On Cooking: A Textbook of Culinary Fundamentals 4/E*, Student Edition (2007), by Labensky and Hause. Prentice Hall. ISBN: 9780131713277

Career Clusters: This course is recommended for students interested in careers and job skills in the Food Production, Management and Services industry or related hospitality careers. Occupational areas related to the Food Production, Management and Services curriculum are included in the Hospitality and Tourism Cluster.

## CURRICULUM FRAMEWORK

PROGRAM AREAS: Family & Consumer Sciences Education  
IDAHO DIVISION OF PROFESSIONAL-TECHNICAL EDUCATION

EFFECTIVE DATE: June 2012  
PROGRAM TITLE: Advanced Food Production, Management and Services  
ISEE CODE: 160523  
IDAHO CODE NUMBER: OF 0540

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### **I. MAJOR CONCEPTS/CONTENT:**

Advanced Food Production, Management and Services is the third level of FPMS and it serves as a capstone course. It, too, prepares students for gainful employment and/or entry into post-secondary education in the food production and service industry. Content provides students the opportunity to apply the marketable culinary arts and food service skills they have acquired by assuming increasingly responsible positions, including participation in a cooperative education experience. Family, Career and Community Leaders of America, FCCLA, leadership activities are an integral part of this course. Advanced Food Production, Management and Services may articulate to a culinary arts program at a postsecondary technical college.

### **II. WORK-BASED LEARNING ACTIVITIES:**

It is recommended that students be provided with a work environment for observation, volunteering or actual work experience depending on available opportunities.

### **III. FAMILY AND CONSUMER SCIENCES EDUCATION NATIONAL STANDARDS:**

*The following comprehensive standard was used as a guide to provide the structure for identifying what learners should be able to do.*

#### **8.0 FOOD PRODUCTION AND SERVICES**

*Integrate knowledge, skills, and practices required for careers in food production and services.*

### **IV. INTENDED OUTCOMES:**

After successfully completing this program, the student will be able to:

- 1.0 Explore career paths in Food Production, Management and Services
- 2.0 Demonstrate safety and sanitation procedures in Food Production, Management, and Services
- 3.0 Demonstrate kitchen procedures for food production
- 4.0 Recognize food production equipment
- 5.0 Assess appropriate cooking methods and techniques for desired results
- 6.0 Prepare a variety of food products using appropriate procedures
- 7.0 Develop quality food service and management practices

# SCOPE AND SEQUENCE

## Advanced Food Production, Management and Services

- (15%)      I.      **EMPLOY SAFETY AND SANITATION PROCEDURES IN ALL ASPECTS OF FOOD SERVICE OPERATIONS AND KITCHEN ENVIRONMENTS**
- A. Safety Regulations and Sanitation Procedures
  - B. Personal Safety and First Aid Procedures
- (10%)      II.     **EXPLORE PROFESSIONALISM WITHIN THE FOOD INDUSTRY**
- A. History of the Food Industry
  - B. Industry-related Professional Organizations
  - C. Qualities of a Professional Chef
- (10%)      III.    **CREATE AND APPLY MENU PLANNING PRINCIPLES**
- A. Developing and Modifying Menus
  - B. Recipes and Formulas
  - C. Menu Layout and Design
- (15%)      IV.    **SELECT, USE, AND MAINTAIN FOOD PRODUCTION EQUIPMENT**
- A. Use of Commercial Food Production Equipment
  - B. Cleaning and Sanitation
  - C. Equipment Maintenance
  - D. Cookware, Bakeware, and Utensils
  - E. Knives
- (15%)      V.     **APPLY APPROPRIATE COOKING METHODS AND TECHNIQUES FOR DESIRED RESULTS**
- A. Basic Cooking Techniques
  - B. Scratch versus Speed Preparation
  - C. Cooking Methods
- (20%)      VI.    **PREPARE A VARIETY OF FOOD PRODUCTS USING APPROPRIATE TECHNIQUES AND PROCEDURES FOR FOOD SERVICE APPLICATIONS**
- A. Meat, Seafood, and Poultry
  - B. Stocks, Soups, and Sauces
  - C. Grains and Starches
  - D. Vegetable Dishes
  - E. Fruit Dishes
  - F. Salads
  - G. Sandwiches, Canapés, Appetizers, and Hors D'oeuvres
  - H. Baked Goods

- I. Dishes Using Dairy Products
- J. Eggs and Breakfast Foods
- K. Plate Presentation

(15%)

**VII. DEVELOP QUALITY FOOD SERVICE AND MANAGEMENT PRACTICES**

- A. Duties and Responsibilities of Management
- B. Standards, Regulations, and Laws
- C. Customer Service
- D. Controlling Food Costs
- E. Front- and Back-of-House Operations
- F. Skills as a Food Server



## CURRICULUM FRAMEWORK

### Advanced Food Production, Management and Services

- 1.0 Content Standard: EMPLOY SAFETY AND SANITATION PROCEDURES IN ALL ASPECTS OF FOOD SERVICE OPERATIONS AND KITCHEN ENVIRONMENTS**
- 1.01 Competency: Practice and apply food service safety regulations and sanitation procedures**

PERFORMANCE INDICATORS:

1. Discuss the purpose of the Occupational Safety and Health Administration (OSHA)
2. Identify OSHA regulations that apply to food production
3. Explain the purpose of Material Safety Data Sheets (MSDS)
4. Explain the types of pest infestations and appropriate control methods
5. Demonstrate proper receiving, sorting, storage, preparation, cooking, holding, cooling, reheating and service
6. Demonstrate the Hazard Analysis Critical Control Point (HACCP) during all food-handling processes
7. Certify in Safety and Sanitation Procedures (ServSafe)
8. Certify in the American Culinary Federation Certified Culinarian (CC)
9. Certify as a Certified Pastry Culinarian (CPC)

- 1.02 Competency: Demonstrate personal safety and first aid procedures in a food production environment**

PERFORMANCE INDICATORS:

1. Practice Occupational Safety and Health Administration (OSHA) regulations
2. Demonstrate advanced CPR and First Aid techniques

**2.0 Content Standard: EXPLORE PROFESSIONALISM WITHIN THE FOOD INDUSTRY**

**2.01 Competency: EXAMINE THE HISTORICAL PROGRESSION OF THE FOOD INDUSTRY**

PERFORMANCE INDICATORS:

1. Outline the development of the modern food service industry
2. Research select professional chefs in history

**2.02 Competency: EXAMINE VARIOUS ORGANIZATIONAL STRATEGIES OF PROFESSIONAL KITCHENS**

PERFORMANCE INDICATORS:

1. Explain the organization of classic and modern kitchen brigades
2. Research the function of professional chef uniforms (chef coat, toque, pants)
3. Defend the professionalism behind a professional chef's uniform

**2.03 Competency: ANALYZE QUALITIES OF A CHEF**

PERFORMANCE INDICATORS:

1. Explain the qualities of a professional chef  
(Knowledge, Skill, Taste, Judgment, Pride, Dedication)
2. Classify the importance of each quality as a chef
3. Research professional industry-related organizations
4. Research continuing education opportunities

**3.0 Content Standard: CREATE AND APPLY MENU PLANNING PRINCIPLES**

**3.01 Competency: CREATE AND APPLY MENU-PLANNING PRINCIPLES TO DEVELOP AND MODIFY MENUS**

PERFORMANCE INDICATORS:

1. Review the role of nutrients
2. Explain physical and medical situations that influence menu planning
3. Explain ways to retain high nutrient value into menu items
4. Describe ways to modify diets to retain sensory appeal
5. Modify a recipe to accommodate specific diet requirements
6. Plan nutritionally sound menus for the food production industry

**3.02 Competency: DEMONSTRATE THE KNOWLEDGE OF STANDARDIZED RECIPES AND FORMULAS**

PERFORMANCE INDICATORS:

1. Perform basic math calculations using numbers or fractions
2. Convert recipes to yield smaller or larger quantities based on operational needs
3. Explain the difference between customary and metric measurement units, and convert units between the two systems
4. Explain the importance of standards for controlling production volume

**3.03 Competency: PREPARE MENU LAYOUT AND DESIGN**

PERFORMANCE INDICATORS:

1. Apply menu-planning principles
2. Use computer-based menu systems
3. Record performance of menu items
4. Design a menu

**4.0 Content Standard: SELECT, USE, AND MAINTAIN FOOD PRODUCTION EQUIPMENT**

**4.01 Competency: DEMONSTRATE USE OF COMMERCIAL FOOD PRODUCTION EQUIPMENT**

PERFORMANCE INDICATORS:

1. Describe large and small equipment used in a food production facility
2. Explain how the ability to use food production equipment affects job performance
3. Describe the purposes of commercial food production equipment
4. Demonstrate the use of commercial equipment to accomplish preparation tasks
5. Identify sources of information regarding the safe use of equipment
6. Demonstrate safe operation and precautions for commercial equipment

**4.02 Competency: DEMONSTRATE PROCEDURES FOR CLEANING AND SANITIZING FOOD PRODUCTION APPLIANCES, TOOLS, AND EQUIPMENT**

PERFORMANCE INDICATORS:

1. Explain the consequences of unsanitary appliances and equipment
2. Identify the sources of information available to a food production worker regarding equipment cleanliness and sanitation procedures
3. Explain the user requirements and procedures for cleanliness and sanitation
4. Perform user cleaning and sanitation procedures

**4.03 Competency: MAINTAIN EQUIPMENT FOLLOWING SAFETY PROCEDURES**

PERFORMANCE INDICATORS:

1. Explain the consequences of unsafe maintenance procedures and practices
2. Identify the sources of information available to a food production worker regarding routine user maintenance
3. Distinguish between routine user maintenance and major maintenance by a specially trained technician
4. Demonstrate the ability to safely perform user maintenance

**4.04 Competency: DEMONSTRATE SELECTION, USE, AND CARE OF COMMERCIAL COOKWARE, BAKEWARE, AND UTENSILS**

PERFORMANCE INDICATORS:

1. Identify key cookware, bakeware, and utensils
2. Explain the uses of commercial cookware, bakeware, and utensils
3. Demonstrate use and care of cookware, bakeware, and utensils
4. Develop a criteria list for commercial cookware, bakeware, and utensils
5. Explain the considerations and procedures for cleaning and maintenance
6. Describe the importance of a well-organized production facility
7. Demonstrate techniques for storage of commercial equipment and tools

**4.05 Competency: DEMONSTRATE SELECTION, USE, AND CARE OF KNIVES**

PERFORMANCE INDICATORS:

1. Identify functions of a variety of knives
2. Explain knife quality criteria
3. Demonstrate proper knife skills
4. Demonstrate safety procedures for knife usage
5. Demonstrate care and maintenance of knives

**5.0 Content Standard: APPLY APPROPRIATE COOKING METHODS AND TECHNIQUES FOR DESIRED RESULTS**

**5.01 Competency: ANALYZE BASIC COOKING TECHNIQUES AND THE RATIONALE FOR THE CHOICE OF A PARTICULAR TECHNIQUE**

PERFORMANCE INDICATOR:

1. List basic cooking methods common to the world of food production
2. Explain considerations involved in selecting an appropriate cooking method
3. Describe resources available to make decisions regarding cooking methods
4. Explain the importance of preparing food products with consistent high quality, safety, and a minimum of waste

**5.02 Competency: ANALYZE CONSIDERATIONS OF SCRATCH VERSUS SPEED PREPARATION TECHNIQUES**

PERFORMANCE INDICATORS:

1. Describe advantages and disadvantages of scratch methods versus speed production methods
2. Explain the considerations involved in selecting the most appropriate preparation method
3. Compare results of scratch versus speed in taste, nutrition, and appearance

**5.03 Competency: DEMONSTRATE THE LISTED COMPETENCIES FOR THE FOLLOWING COOKING METHODS**

<i>Bake</i>	<i>Grill</i>	<i>Simmer</i>
<i>Boil</i>	<i>Pan Fry</i>	<i>Steam</i>
<i>Braise</i>	<i>Poach</i>	<i>Stew</i>
<i>Broil</i>	<i>Roast</i>	
<i>Deep Fry</i>	<i>Sauté</i>	

PERFORMANCE INDICATORS:

1. Explain the consequences of improper cooking methods
2. Categorize techniques as dry heat, moist heat, or combination
3. Demonstrate the listed cooking methods

**6.0 Content Standard: PREPARE A VARIETY OF FOOD PRODUCTS USING APPROPRIATE TECHNIQUES AND PROCEDURES FOR FOOD SERVICE APPLICATIONS**

**6.01 Competency: PREPARE MEAT, SEAFOOD, AND POULTRY**

PERFORMANCE INDICATORS:

1. Select appropriate types of meat, seafood, and poultry to accommodate specific recipes
2. Prepare a variety of meats using appropriate cooking methods
3. Determine the minimum and optimum internal cooking temperature for different types of meat
4. Prepare a variety of meat dishes using safe food handling procedures, and proper cooking techniques
5. Demonstrate ability to fabricate a variety of protein items
6. Prepare meat, seafood, and poultry according to safe food practices

**6.02 Competency: PREPARE STOCKS, SOUPS, AND SAUCES**

PERFORMANCE INDICATORS:

1. Prepare various stocks, soups, and stews
2. Identify and select typical ingredients used to prepare nutrient-rich soups and stews
3. Practice safe storage principles of soups and stews
4. Define, explain and prepare mother sauces and small sauces
5. Prepare and garnish broth-based and thick soups
6. Prepare stocks, soups, and sauces according to safe food practices

**6.03 Competency: PREPARE GRAINS AND STARCHES**

PERFORMANCE INDICATORS:

1. Select various kinds of grains and starches appropriate to menu needs
2. Select/Use common ingredients in preparing grains and starches
3. Practice ways to store grains and starches
4. Demonstrate skills working with a variety of pastas
5. Prepare a variety of grain and starch dishes
6. Cook, store, and reheat a variety of grain and/or starch dishes
7. Prepare grains and starches according to safe food practices

**6.04 Competency: PREPARE VEGETABLE DISHES**

PERFORMANCE INDICATORS:

1. Select vegetables according to menu options
2. Demonstrate proper storage for vegetables

3. Demonstrate a variety of preparation methods for vegetables
4. Match and cook vegetables to appropriate cooking methods
5. Prepare vegetable dishes according to safe food practices

**6.05 Competency: PREPARE FRUIT DISHES**

PERFORMANCE INDICATORS:

1. Select fruits according to menu options
2. Demonstrate proper storage for fruit
3. Describe a variety of preparation methods for fruits
4. Match and cook fruits to appropriate cooking methods
5. Prepare fruit dishes according to safe food practices

**6.06 Competency: PREPARE SALADS**

PERFORMANCE INDICATORS:

1. Prepare various types of salads
2. Select various ingredients used in salads
3. Prepare a variety of salad dressings and dips
4. Demonstrate proper preparation, storage, and serving according to safe food practices

**6.07 Competency: PREPARE SANDWICHES, CANAPES, APPETIZERS AND HORS D'OEUVRES**

PERFORMANCE INDICATORS:

1. Demonstrate skills in using tools and equipment
2. Demonstrate procedures for preparing, wrapping, and storing cold sandwiches
3. Prepare a variety of sandwiches, canapés, appetizers, and hors d'oeuvres according to safe food practices
4. Present a variety of sandwiches, canapés, appetizers, and hors d'oeuvres according to service needs

**6.08 Competency: PREPARE BAKED GOODS**

PERFORMANCE INDICATORS:

1. Select appropriate baking ingredients and flavorings to produce a quality baked good
2. Demonstrate weight and measure techniques of a bake shop
3. Use equipment found in commercial bake shops
4. Prepare a variety of cookies, cakes, quick breads, yeast breads, and pastries according to safe food practices
5. Evaluate standards of quality of products produced



6. Demonstrate corrective measures in non-standard products

**6.09 Competency: PREPARE VARIOUS DISHES USING DAIRY PRODUCTS**

PERFORMANCE INDICATORS:

1. Select and use a variety of milk-based products appropriate to menu needs
2. Demonstrate proper usage of cultured dairy products
3. Demonstrate proper usage of cheese
4. Demonstrate proper usage of butter

**6.10 Competency: PREPARE EGGS AND BREAKFAST FOODS**

PERFORMANCE INDICATOR:

1. Select and prepare a variety of breakfast food items
2. Prepare and serve eggs using a variety of cooking methods
3. Prepare a variety of pancakes, crepes, waffles, and French toast according to safe food practices
4. Prepare a variety of breakfast beverages

**6.11 Competency: DEMONSTRATE FOOD PRESENTATION**

PERFORMANCE INDICATORS:

1. Demonstrate basic principles to plated food
2. Demonstrate a variety of techniques to add visual appeal

**7.0 Content Standard: DEVELOP QUALITY FOOD SERVICE AND MANAGEMENT PRACTICES**

**7.01 Competency: EXPLORE THE DUTIES AND RESPONSIBILITIES OF FOOD SERVICE MANAGEMENT**

PERFORMANCE INDICATORS:

1. Explain food service management basics
2. Describe the management of food service personnel
3. Explain facility management in food service
4. Describe food service marketing techniques
5. Demonstrate teamwork in the food service industry

**7.02 Competency: DESCRIBE STANDARDS, REGULATIONS, AND LAWS IN FOOD SERVICE**

PERFORMANCE INDICATORS:

1. Explain food service standards
2. Describe food service regulations
3. Explain laws related to the food service industry
4. Describe effective on-the-job training and orientation

**7.03 Competency: DEVELOP STRATEGIES FOR CUSTOMER SERVICE**

PERFORMANCE INDICATORS:

1. Explain the importance of customer service on success
2. Describe examples of how exceeding customer expectations can improve business
3. Explain how employee attitudes can affect customer satisfaction
4. Develop strategies for resolving employee and customer complaints
5. Explain ways to accommodate customers and employees with special needs
6. Explain how customer satisfaction affects success in food service

**7.04 Competency: DEMONSTRATE CONTROLLING FOOD COSTS**

PERFORMANCE INDICATORS:

1. Identify controllable and fixed costs
2. Outline techniques for portion control
3. Determine selling price
4. Explain the purpose of a profit-and-loss report
5. Identify methods for analyzing profit-and-loss reports
6. Explain the purpose of invoices in a foodservice business
7. Define and calculate food cost and food cost percentage

8. Given a problem, calculate as purchased (AP) and edible portion (EP) amounts
9. Calculate the total cost and portion costs of a standardized recipe
10. Forecast sales by analyzing and evaluating sales histories, popularity indices, and production sheets

**7.05 Competency: DEMONSTRATE RESTAURANT ROLES IN BOTH FRONT- AND BACK-OF-HOUSE OPERATIONS**

PERFORMANCE INDICATORS:

1. Demonstrate back-of-house staff operations
2. Demonstrate front-of-house staff operations

**7.06 Competency: INTEGRATE SKILLS AS A FOOD SERVER**

PERFORMANCE INDICATORS:

1. Demonstrate various types of service
2. Demonstrate basic techniques of table service
3. Demonstrate taking, placing, and picking up orders
4. Demonstrate proper sequencing and timing of service
5. Demonstrate side work and table settings
6. Demonstrate the similarities and differences between American, French, English, Russian, and self-service styles of dining
7. Describe and demonstrate tableside preparations such as a la' minute dishes, carving meats, and slicing desserts
8. Calculate sales-tax-tip totals, cash register and final receipts, and average sales per customer